

雅緻小品

STUZZICHINI
Small Italian Plates

現烤義大利香蒜麵包 特有的香蒜麵包，可加價起司或香蒜奶油（需加價\$50元）更是絕妙搭配。

PANE ALL'AGLIO

Freshly Hand-made Garlic Bread

\$98 (cheese atop or Garlic Butter / additional charge \$50)

米蘭奶油蟹肉泡芙 來隨意島地方必點的人氣開胃菜。

POLPA DI GRANCHIO CON CREMA DI CETRIOLI

Fresh Crab Meat and Cucumber in Cream Sauce

\$248

辣茄汁燒烤小牛舌 燻烤過的牛舌，佐青椒、新鮮蕃茄所製的辣味沙沙。

LINGUA IN SALSA PICCANTE

Smoked Calf's Tongue served with Green Pepper and Spicy Tomato Sauce

\$288

威尼托鄉村炸芝士 輕乳酪酥炸後搭配特製的法國第戎芥末籽醬。

MOZZARELLA FRITTA

Deep-fried Mozzarella Cheese, served with Dijon Mustard Sauce

\$248

韃靼醬酥炸花枝圈 幾滴檸檬提襯出酥炸花枝圈的鮮味，再搭配著韃靼醬。

CALAMARI FRITTI

Crispy Calamari, lightly floured and deep-fried to perfection & served with Tartar Sauce

\$248

慢煎法國鴨肝 莓果醬汁 將鴨肝慢煎至外酥內嫩，再將陳年波特酒與莓果融為醬汁，每口都驚喜。

FEGATO D'ANATRA FRITTO CON MIRTILLO

Pan-seared Duck "Foie Gras" in Mixed Berry Sauce

\$528

帕里斯基蒜香焗烤田螺 融合蒜味與義大利香料的奶油醬，香焗法國進口田螺。

LUMACHE AL FORNO CON AGLIO E BURRO

Escargots baked in Garlic and Parsley Butter

\$248

義式經典開胃集 適合三五好友分享，建議可小酌並搭配紅（白）葡萄酒。

ANTIPASTO SUPERMO

Our selection of the best from Italy

\$588

科巴喬北義醋醃生小牛肉片 生小牛菲力薄片，淋上義大利油醋汁，配上酸豆與帕梅森乾酪。

CARPACCIO

Veal thinly sliced and served raw, topped with Capers, Shaved Parmigiano-Reggiano

\$248

*自備酒水服務費，葡萄酒每瓶 NT\$300 / 香檳氣泡酒與烈酒每瓶 NT\$500。

Surcharge of NT\$300 per bottle of Wine / NT\$500 per bottle of Spirit or Champagne is applied to those brought by guests.

蔬食與沙拉

INSALATE & FRUTTA E VERDURA

Salad & Vegetables

隨意鳥脆培根凱撒沙拉 清脆蘿蔓生菜、培根、麵包丁、荷蘭煙燻乳酪、義大利帕梅森乾酪。

INSALATE ALLA CESARE

Caesar Salad, Romaine Lettuce in Homemade Caesar Dressing, topped with Crispy Bacon

\$288

嫩烤牛柳沙拉佐黃芥末沙司 嫩烤牛柳、紫洋蔥與脆綠沙拉、特製黃芥末醬帶一點咖哩的辛香。

INSALATA DI MANZO COTTO

Grilled Beef Salad tossed with Yellow Mustard Curry Sayce

\$328

煙燻鮭魚海鮮沙拉佐油醋汁 挪威冷燻鮭魚、花枝、鮮蝦、干貝、貽貝伴著義大利油醋汁。

INSALATA DI SALMONE AFFUMICARO E FRUTTI DI MARE

Smoked Salmon and Seafood salad in Italian Dressing

\$368

黑松露炒時蔬 義大利黑松露與輕蔬的巧妙結合，每一口都很低調奢華。

TARTUFI NERI SALTATI CON VERDURA

Sautéed Seasonal Vegetable with Truffle

\$428

橄欖油蒜味辣椒炒青花菜 清脆的綠花椰菜吸附著橄欖油蒜香，搭配著些許辛辣。

BROCCOLETTI IN PADELLA CON AGLIO E PEPERONCINO

Pan-fried Broccoli, Garlic and a touch of Chili

\$248

松子香草蘑菇 新鮮洋菇在不過不失的火候拌炒，香氣四溢的松子點綴其中，美味加倍。

FUNGHI CON VANIGIA ALLA MILANESE

Mushroom sautéed with Herb, Parsley & Pine Nut

\$328

*若您有特殊飲食忌口,敬請點餐時告知服務人員,我們將為您做最好的安排。

If you have any food allergies or intolerances, please speak to the staff on duty.

經典湯品

ZUPPE

Soups

羅馬蔬菜牛肉燉湯 將蕃茄、蔬菜熬煮八個小時以上所得之作。

MINISTRONE

Fresh Seasonal Vegetable Soup with Beef

\$188

奶油蘑菇濃湯 蕈菇的香與法國進口頂級鮮奶油的濃，更能享用到洋菇的新鮮口感，巧妙的結合。

CREMA DI FUNGHI

Creamy Mushroom Soup

\$198

培根菠菜濃湯 新鮮菠菜榨汁再加上輕奶油調製，濃而不膩口，健康的概念。(限量供應)

CREMA DI SPINACI E PANCETTA

Creamy Spinach Soup with Bacon

\$198

南瓜濃湯 香甜的南瓜泥綿密在口。

CREMA DI ZUCCA CON PETTINE

Creamy Pumpkin Soup

\$198

洋百合松露野菌濃湯 香濃不膩口，松露獨特氣味搭上朝鮮薊的口感，層次豐富。

CREMA DI TARTUFI CON CARCIOFO

Creamy Truffle Soup with Artichoke

\$208

尼斯風味干貝明蝦盅 以龍蝦熬煮之高湯為基底，琥珀斑紋明蝦著實的口感，湯味香濃。

GAMBERO ALLA SENESE

King Prawn Chowder

\$488

威尼斯風味 漁夫海鮮湯 (3-4 人)

採用新鮮魚骨、番紅花、等食材為湯底，再放入龍蝦、文蛤等食材熬煮，口感鮮美料繁味足。

ZUPPA DI PESCE

Fish Soup cooked the traditional way

\$888

*自備酒水服務費，葡萄酒每瓶 NT\$300 / 香檳氣泡酒與烈酒每瓶 NT\$500。

Surcharge of NT\$300 per bottle of Wine / NT\$500 per bottle of Spirit or Champagne is applied to those brought by guests.

義大利麵與燉飯

PASTA & RISOTTO

Pasta Dishes & Risotto

主廚每日特製燉飯 請詢問服務人員今日主廚為您精心準備的燉飯口味。

RISOTTO DEL GIORNO

Fresh ingredients make a good risotto stand out, which is why we only serve it as a seasonal special.

\$528

馬斯卡邦帕瑪火腿麵疙瘩 手工揉製洋芋麵團，義大利馬斯卡邦輕乳酪與帕瑪風乾火腿，滋味迷人。

GNOCCHI DI MASCARPONE AL PROSCIUTTO

(Potato Dumpling) Fresh Potato Gnocchi with Parma Ham in Mascarpone Cheese Sauce

\$428

蒙地卡羅鮮蝦干貝南瓜寬麵 寬條以義大利進口杜蘭小麥麵粉與南瓜而製，搭配甜美的南瓜醬汁。

FETTUCINE ALLA ZUCCA CON GAMBERI

Pumpkin Fettuccine with Shrimps and Scallops in Pumpkin-flavoured Sauce

\$428

奶油什錦海鮮三色寬麵 三種顏色手擀寬麵，法國頂級鮮奶油與海鮮絕美結合。

FETTUCINE COLORATE CON CREAM DI FRUTTI DI MARE

Colourful Fettuccine with Squids, Mussels, Clams and Shrimps in Creamy White Sauce

\$428

輕奶油燻鮭魚黑寬麵 輕奶油燻鮭魚醬汁，帶來一抹洋山葵的辛香。

FETTUCINE NERE CON CREAM AL SALMONE AFFUMICATO

Ink Fettuccine with Smoked salmon in Creamy White Sauce

\$428

熱亞那青醬蛤蜊香料寬麵 熱亞那知名的青醬佐以新鮮蛤蜊，口感濃郁卻滿載著青醬的芳香。

FETTUCINE AL PESTO CON AGNELLO

Herb Fettuccine Pasta served with Clams Creamy Pesto Sauce

\$368

焗奶油洋菇雞肉筆管麵 筆管麵吸附著濃郁的蘑菇醬汁，伴著起士拔絲的雞腿肉。

PENNETTE CON FUNGHIE E POLLO AL FORNO

Short Tubes of Pasta baked with Cheese and Chicken

\$368

*若您有特殊飲食忌口,敬請點餐時告知服務人員,我們將為您做最好的安排。

If you have any food allergies or intolerances, please speak to the staff on duty.

地中海風白酒蛤蜊細扁麵 彈牙滑順的義大利細扁麵條搭配著白酒提味的蛤蜊鮮美。

LINGUINE CON LE VONGOLE AL VINO BIANCO E BASILCO

Linguine with Clams, White Wine and Basil

\$328

阿瑪菲鯷魚炒鮮蝦佐細扁麵 義大利油漬鯷魚香炒鮮蝦，搭配橄欖與櫻桃蕃茄，口感平衡義式美味。

LINGUINE AL GAMBERETTO E ACCIUGHE

Linguine sautéed-fried with Shrimps, Anchovy and Cherry Tomatoes

\$428

波隆那傳統肉醬義大利麵 黃金比例而製的波隆那傳統肉醬。

SPAGHETTI ALLA BOLOGNESE

Spaghetti with Rich Meaty Authentic Italian Sauce

\$328

那不勒斯蕃茄海鮮義大利麵 再家常不過的義大利麵，卻讓人想一嚐再嚐。

SPAGHETTI MARINARA

Spaghetti with combination of Squids, Mussels, Clams and Shrimps in Tomato Sauce

\$368

橄欖油蒜味辣椒海鮮義大利麵 先是橄欖油的甘醇，後韻是夠勁的辛香與蒜香。

SPAGHETTI AL FRUTTI DI MARE

Spaghetti with Squids, Mussels, Clams & Shrimps with Garlic, Herbs and a touch of Chili

\$368

卡波那拉松露風味培根蛋奶義大利麵 白松露油、法國鮮奶油、帕梅森乾酪、蛋香、培根。

SPAGHETTI CARBONARA

Spaghetti with Truffle Oil, Bacon, Egg and Cream Cheese Sauce

\$488

焗芝士肉醬千層麵 芝士烤義大利寬麵條，餡鑲傳統波隆那牛肉醬。

LASAGNA COTTO ALLA BOLOGNESE

Layers of Pasta with Authentic Sauce Cooked the Traditional Way

\$328

*自備酒水服務費，葡萄酒每瓶 NT\$300 / 香檳氣泡酒與烈酒每瓶 NT\$500。
Surcharge of NT\$300 per bottle of Wine / NT\$500 per bottle of Spirit or Champagne is applied to those brought by guests.

豬肉與家禽類料理

CARNE

Meat & Poltry

保羅爐烤小春雞 佐蔬菜醬 鮮嫩多汁小春雞，搭配蔬菜醬，相得益彰。
POLLO ALLA CACCIATORA (please allow 30 minutes preparation time)
Oven-baked Spring Chicken with Herby Tomato Sauce
\$688

瑪莎拉紅酒燻烤鴨胸 燻烤鴨胸佐以西西里島最出色的瑪莎拉紅酒醬汁，風味略鹹適合搭配白酒與啤酒。
PETTO D'ANATRA GRIGLIATO SERVITO CON CREAM AL MARSALA
Roasted "Smoked" Duck Breast with Marsala Wine Sauce
\$588

網烤豬排佐胡椒洋蔥肉汁 網烤自然豬背脊肉排，再佐以胡椒洋蔥與豬大骨熬製八小時以上的醬汁。
BISTECCA DI MAIALE AL FORNO CON CIPOLLA E SUGO
Roasted Pork Steak served in Onion Gravy Sauce
\$588

倫巴底脆皮烤豬腳 豬腳先慢火燉煮三至四小時，再烤製皮酥脆而肉嫩。
CROCCANTE DI MAIALE ARROSTO (please allow 30 minutes preparation time)
Roasted Pig Knuckle with Pickle and sautéed Sauerkraut
\$688

彩椒培根酸菜燜豬腳 先是費時醃製豬腳再以酸菜燜製五個鐘頭，軟嫩的口感叫人難以抗拒。
ZAMPE DI MAIALE SERVITE CON PANCETTA E CRAUTI
Soft pig Knuckle simmered in Bacon, Colour Pepper and Sauerkraut Sauce
\$628

*若您有特殊飲食忌口,敬請點餐時告知服務人員,我們將為您做最好的安排。
If you have any food allergies or intolerances, please speak to the staff on duty.

海鮮料理

FRUTTI DI MARE

From the sea

香烤挪威鮭魚 茴香柳橙 先是低溫油封、又是炙烤，每一個繁瑣的火候就是要鎖住鮭魚的美味。

BISTECCA DI SALMONE FRITTA E SERVITA

Grilled Atlantic Salmon Fillet cooked through or pink in the middle, served with Citrus Sauce

\$788

干煎海鱸魚柳 橄欖油青醬 將新鮮的海鱸魚柳乾煎至表面酥脆，肉質卻是細嫩鮮美。

FILETTI DI BRANZINO CON PESTO

Fillet of Sea Bass pan-fried with Basil Pesto and Olive Oil Sauce

\$688

本日到港鮮魚 香煎魚菲力

TODAY'S FRESH MARKET FISH

Be sure to ask the waiter about our daily fish specials all our fish are delivered fresh daily from the "Kanziding Fish Market", Keelung

\$868

義大利香蒜焗烤明蝦

GAMBERETTO

King Prawns baked in Garlic and Parsley Butter

\$888

南歐風情碳烤海鮮集 鮮魚柳、海虎蝦、貽貝、花枝、干貝。

PRIMIZIE DI MARE ALLA GRIGLIA

Grilled Seafood Platter

\$988

綠胡椒龍蝦汁焗烤緬因活龍蝦佐蒜味辣椒細扁麵

ARAGOSTA ALL ARLECCINO

Fresh Maine Lobster served with Linguine sautéed with Garlic, Herbs and a touch of Chili

\$1688

*自備酒水服務費，葡萄酒每瓶 NT\$300 / 香檳氣泡酒與烈酒每瓶 NT\$500。

Surcharge of NT\$300 per bottle of Wine / NT\$500 per bottle of Spirit or Champagne is applied to those brought by guests.

牛肉與仔羊類料理

CARNE/MANZO AL FORNO & AGNELLO AL FORNO

Meat Selection / Beef and Lamb

羅西尼肝醬慕斯菲力 瑪莎拉紅酒汁 菲力肉質鮮嫩細緻, 搭上自製肝醬帶出濃郁奢華的口感。

FILETTO ALLA ROSSINI

Char-grilled New Zealand Choice Fillet Steak, topped with Homemade Pâté de Foie Gras and a rich Marsala Wine Sauce

\$1268

比斯托松子青醬肋眼牛排 特以乾式青醬的呈現手法將羅勒與起司等炒香後塗抹在牛排上。

BISTECCA GLIgliATA RIB EYE CON PESTO E FORMAGGIO

Char-grilled U.S.D.A Prime Rib-eye Steak topped with "Pesto Cheese" served in Demi-glace

\$1268

碳烤美國頂級肋眼牛排

Char-grilled U.S.D.A Prime Rib-eye Steak

\$1088

碳烤紐西蘭特選菲力牛排

Char-grilled New Zealand Choice Fillet Steak

\$988

碳烤澳洲 M9+和牛肋眼牛排

Char-grilled Australian 9+ Wagyu Rib-eye Steak

\$2288

碳烤紐西蘭特級小羔羊排

Char-grilled Baby Lamb Chops

\$888

炙烤紐西蘭特級小羔羊架

Grilled Rack of Baby Lamb

\$1088

+NT.360

嫩煎填鴨肝

Pan-seared duck foie gras

+NT.420

蒜茸香焗明蝦

Roasted garlic prawn

+NT.480

蒜茸焗烤龍蝦尾

Boston herd grilled lobster tail

請任選一款自家醬汁搭配您的肉排

Please choose a sauce from the following selections for your dish

翡冷翠五味胡椒醬

Colourful peppercorn sauce

摩典那陳年黑醋

Aged balsamic sauce

席恩娜青椒辣茄沙沙

Cooked in our own soecial tomato sauce-chili optional

托斯卡尼牛肝菌

Porchini and marsala gravy sauce

阿爾巴黑松露肉汁

Truffle Gravy Sauce

佛羅倫斯紅酒燉蒜片

Garlic gravy sauce with red wine

*若您有特殊飲食忌口,敬請點餐時告知服務人員,我們將為您做最好的安排。